

Recipes Using

Dainty Biscuit Flour

"The Flour With Lightness Milled-In"

— AND —

Randolph Corn Meal

MANUFACTURED BY

RANDOLPH MILLS, INC.

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DAINTY BISCUITS

2 cups sifted DAINTY BISCUIT
self-rising flour
 $\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ to $\frac{3}{4}$ cup milk

Cut shortening into flour until mixture is consistency of coarse corn meal. Mixing lightly and quickly, add enough milk to make a soft dough. Dough should leave sides of bowl to form soft ball. Turn dough onto lightly floured surface and knead gently 6 to 8 times. Roll out to about $\frac{1}{2}$ -inch thickness. Cut with floured biscuit cutter and place on baking sheet. Bake in hot oven (425°F.) for 10 to 12 minutes or until golden brown. Makes about 12 two-inch biscuits.

BASIC BUTTERMILK BISCUITS

(using plain flour)

2 cups sifted DAINTY
BISCUIT flour
3 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon soda
3 tablespoons shortening
 $\frac{3}{4}$ cup buttermilk

Sift dry ingredients together, cut in shortening until mixture resembles coarse crumbs. Add buttermilk, all at once, and stir until dough follows fork around bowl. Turn out and knead $\frac{1}{2}$ minute. Roll $\frac{3}{8}$ inch thick, brush with melted fat or salad oil, fold over and cut double biscuits. Bake on ungreased cookie sheet in very hot oven (450°F.) 12 to 15 minutes. Makes 2 dozen.

SOUTHERN PANCAKE

2 cups Dainty Biscuit	$\frac{1}{4}$ cup cooking oil
self rising flour	1 egg
$1\frac{1}{2}$ cups sweet milk	

Combine egg, milk and oil. Add the flour, stirring just until flour is moistened, batter will be lumpy. Bake on ungreased griddle about 1 minute, then turn. Makes twelve to fifteen 5 inch cakes. Batter will thicken if allowed to stand. Add a little milk and stir.

FRENCH BISCUIT

Moisten top of biscuit with milk. Sprinkle with Sauer's sesame seed. Press lightly into biscuit and bake.

MOMMIES' MILKLESS, EGGLESS AND BUTTERLESS CAKE

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|------------------------|-----------------------------|
| 2 cups water | 4 cups Dainty Biscuit plain |
| 2 cups sugar | flour |
| 2 rounded tbsp. lard | 1 cup chopped nuts |
| 1 box seedless raisins | 2 tsp. cloves |
| 1 pkg. dates | 2 tsp. all spice |
| | 1 tsp. salt |
| | 2 tbsp. cocoa |

Put all in stew pan and cook five min. Let cool. add rounded tsp. soda and 4 cups Dainty Biscuit plain flour, cook in oven at 350°.

LUCY'S PLAIN CAKE

- 1 lb. butter
- 3 cups sugar
- 4 cups plain Dainty Biscuit flour
- 2 teaspoons baking powder
- 1 cup sweet milk
- 6 eggs
- 1 teaspoon vanilla
- 1 teaspoon lemon

Cream butter and sugar, sift dry ingredients and add to creamed butter and sugar alternately with milk. Add unbeaten eggs one at a time and beat after each addition. Add vanilla and lemon. Bake in stem pan for 2 hours at 325 degrees.

SALLY LUNN

- 1 cup milk
- 1 cake yeast
- 1/4 cup sugar
- 1/4 cup butter or other fat
- 1 1/2 teaspoons salt
- 2 1/4 cups sifted Dainty Biscuit plain flour
- 2 eggs

Heat the milk in a double boiler. Remove one-fourth cup and when lukewarm add the yeast. To the remaining hot milk add the sugar, fat, and salt. When this mixture is lukewarm stir in the softened yeast and 1 cup of the flour, beat well, cover, and put in a warm place to rise. When light, add the beaten eggs and remaining flour, pour the batter into a well-greased tube pan, and when double in volume bake in a moderate oven (350°F.) for about 40 minutes.

REFRIGERATOR ROLLS

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|---|--|
| 2 packages yeast | 1/4 cup shortening |
| 1/2 cup water (lukewarm for compressed yeast, warm for dry) | 1 egg, beaten |
| 3/4 cup milk, scalded | 6 cups sifted DAINTY BISCUIT self-rising flour (about) |
| 1/2 cup sugar | |

Soften yeast in water. Scald milk, add sugar and shortening and cool to lukewarm. Add 2 cups flour and mix well. Add yeast and egg to flour mixture and mix thoroughly. Add additional flour to make soft dough. Turn out onto lightly floured surface and knead until smooth and satiny. Place in lightly greased bowl, grease top of dough, cover and let rise in warm place (80 to 85° F.) until doubled (about 1 1/2 hours). Punch down. Shape desired amount of dough into rolls, place in greased pans and let rise until doubled (about 45 minutes). Form remaining dough into ball, grease surface lightly, cover and put in refrigerator. As desired, remove dough from refrigerator, punch down, shape into rolls, place in greased pan and let rise until doubled. Bake in hot oven (400°F.) for 15 to 20 minutes. Makes 2 1/2 dozen rolls.

HOT WATER PASTRY

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| 1/3 cup boiling water | 2 cups sifted DAINTY BISCUIT flour (plain) |
| 2/3 cup shortening | 3/4 teaspoon salt |

METHOD: Pour water over shortening, beat until creamy. Cool. Sift flour and salt; add to shortening; mix to soft dough with fork; wrap in waxed paper; chill before rolling. Makes pastry for one 8-inch double-crust pie.

LEMON CHESS PIE

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|--|---------------------------------|
| 2 cups sugar | 1/4 cup butter, melted |
| 1 tablespoon DAINTY BISCUIT flour (plain) | 1/4 cup milk |
| 1 tablespoon RANDOLPH ENRICHED CORN MEAL (plain) | 4 tablespoons grated lemon rind |
| | 1/4 cup lemon juice |
| | 4 eggs, unbeaten |

Put sugar, flour and corn meal in bowl. Toss lightly with fork and add eggs, butter, milk, lemon rind and lemon juice. Beat until smooth and thoroughly blended. Line a 9-inch pie pan with pastry. Pour into pie shell. Bake (375°F.) 35 to 45 minutes or until golden brown. Cuts warm. Makes a thick 9-inch pie, shimmery and golden inside.

LOW CALORIE LOAF BREAD

(Makes 3 loaves)

1 pkg. dry yeast	8 cups DAINTY BISCUIT
2 $\frac{2}{3}$ cups warm water	plain flour
$\frac{1}{2}$ cup sugar	Use 4 qts. bowl, preheat oven
$\frac{1}{3}$ cup Mazola oil	375°, cook about 30 mins.
1 $\frac{1}{2}$ tsp. salt	Grease pans generously
	Cover with waxed paper

Let stand until it rises to top and touches waxed paper (about 1 $\frac{1}{2}$ hrs.). Knead well and add necessary flour. Divide into three parts. Place in pans and let stand until rises to top of pan. Bake.

ALL-BRAN ROLLS

1 cup all-bran	1 package yeast
$\frac{1}{2}$ cup sugar	1 cup luke warm water
2 teaspoons salt	2 well beaten eggs
1 cup shortening	6 cups DAINTY BISCUIT
1 cup boiling water	flour (plain)

Put bran, sugar, salt and shortening in bowl. Pour boiling water over and stir. Let stand until luke warm. Add to yeast which has been dissolved in the luke warm water. Then add the well beaten eggs and flour. (Refrigerate if desired).

Put in warm place and let rise until double in bulk. (About 1 $\frac{1}{2}$ hrs.)

Make out in your favorite shape and let rise again until double. (About 45 mins.) Bake at 420° ten minutes.

PLAIN PASTRY

2 cups sifted DAINTY
Biscuit self-rising flour
 $\frac{2}{3}$ cup shortening

Sift flour and cut in shortening with a knife. Add enough ice water to hold the ingredients together. Divide dough in two parts and roll out thin on a slightly floured board. Line pie pan with one-half the pastry. Pinch pastry with the fingers to make fancy edge and prick bottom and sides with a fork. Bake in a very hot oven 460 degrees F. 10 to 15 minutes. For a two crust pie, line pie pan with pastry, put in a filling, cover with top crust and bake as directed for pies. If less rich pastry is desired, use only $\frac{1}{2}$ cup shortening. Yield: 2 pastry shells.

PECAN FINGERS

23 Cookies

- 2 cups Dainty Biscuit
flour (plain)
- 1 cup chopped nuts (pecans)
- 2 tbbs. vanilla
- 4 tbbs. xxxx sugar
- 3/4 cup butter

Melt butter, mix in flour, sugar, vanilla and nuts. Roll small pieces between hands to form fingers. Bake on ungreased pan for 15 to 20 minutes at 300°F. Roll in xxxx sugar.

WAFFLES

- 2 cups Dainty Biscuit plain
flour
- 3 teaspoons baking powder
- 1 1/2 tablespoons sugar
- 3/4 teaspoon salt
- 1 1/2 cups milk
- 2 eggs
- 3 tablespoons melted fat

Mix the dry ingredients, add the milk and egg yolks, then the melted fat, and lastly fold in the beaten whites of eggs. Have the waffle iron hot enough to brown the waffle quickly. For an electric iron add an extra tablespoon of melted fat to the batter. To make pecan waffles, add 1 cup chopped pecans to the batter before baking.

SPOON BREAD

- 1 cup Randolph Corn meal
- 2 cups cold water
- 2 teaspoons salt
- 1 cup milk
- 2 or 3 eggs
- 2 tablespoons melted fat

Mix the meal, water, and salt, and boil for 5 minutes, stirring constantly. Add the milk, well-beaten eggs, and melted fat, and mix well. Pour in a well-greased hot pan or baking dish and bake for 45 to 50 minutes in a hot oven (400°F.) Serve from the pan in which baked.

FRENCH SILK PIE

1 cup butter (no margarine)	2 teaspoons vanilla
1½ cups sugar	4 eggs
3 squares melted chocolate (semi-sweet or unsweetened)	

Whip butter and sugar together thoroughly. Add melted chocolate, cool and add vanilla. Add one egg at a time. Whip for 5 minutes between each egg. Pour into cool pie shell, place in refrigerator.

PIE SHELL

1 cup sifted DAINTY BISCUIT flour (plain)	¼ cup shortening
½ teaspoon salt	2 tablespoons cold water

Sift flour and salt together. Cut in shortening. Sprinkle water over mixture and stir. Form ball. Roll out on lightly floured cloth covered board. Place in pie pan. Prick with fork to prevent puffing. Bake 8 to 10 minutes in very hot oven (475°F.).

POUND CAKE

3½ cups sifted DAINTY BISCUIT self-rising flour	½ teaspoon almond extract
	½ teaspoon vanilla extract
1 cup hydrogenated shortening	6 eggs
2 cups sugar	¾ cup milk

Cream shortening; add sugar gradually creaming until fluffy. *Do not overbeat*. Beat in vanilla and almond extracts. Add eggs, one at a time, beating thoroughly after each addition. Add flour, alternately with milk, beginning and ending with flour. Beat only until smooth. Pour batter into 9 or 10-inch ungreased tube pan. Bake in slow oven (325°F.) about 1 hour and 15 minutes. Remove from oven and allow to cool at least one hour before removing from pan. Cool thoroughly before cutting.

25th. ANNIVERSARY CAKE

Sift together into bowl:	¼ cup shortening
2 cups sifted DAINTY BISCUIT self-rising flour	¼ cup butter
	¾ cup & 2 tablespoons milk
1¼ cup sugar	
1½ teaspoons vanilla	

Beat 2 minutes, add 2 unbeaten eggs and beat 2 more minutes. Bake for 30 to 35 minutes at 350° in two 8-inch pans.

COCONUT CAKE

1 cup butter or substitute	1 cup sweet milk
1½ cups sugar	1 whole egg and 4 egg yolks
2 cups DAINTY BISCUIT plain flour	1 heaping teaspoon baking powder

Cream butter and sugar. Add eggs one at a time; flour to which baking powder has been added; then milk. Flavor with 1 teaspoon Lemon Extract. Bake at 350 degrees F. Makes three layers.

FILLING FOR LAYERS

1 coconut grated (Save enough coconut to sprinkle over cake)	Milk of coconut, strained 2½ cups sugar
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Put all ingredients into sauce pan. Let come to a boil. Then put between layers. Prick layers with spoon while putting filling on so juice will go through cake if you want a moist cake.

FROSTING

4 egg whites	12 heaping tablespoons sugar
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Put into bowl; set over pot of boiling water. Let water be on high heat. Start beating with electric beater or hand beater. Beat until it forms a slick shiny peak. Spread over cake at once; then sprinkle coconut on cake while frosting is still moist so it will stick to cake.

MOTHER'S CANDIED FRUIT CAKE

1 lb. pitted dates	2 tsp. double acting baking powder
1 lb. candied pineapple	
1 lb. candied whole cherries	½ tsp. salt
2 cups flour	4 eggs
Dainty Biscuit (plain)	1 cup sugar
	2 lbs. pecans (shelled)

Grease pans and line with brown paper, cut to fit. Grease paper. Preheat oven to 275°. Cut dates and pineapple in coarse pieces. Put in large bowl and add cherries. Sift flour and spoon lightly into measuring cup. Put flour, baking powder, salt into sifter and sift into fruit. Mix fruit and dry ingredients well with fingers, separating pieces and coating well. Beat eggs well, gradually adding sugar. Beat until blended. Add to fruit mixture, mix well. Add pecans and mix with hands. Pack into pans, pressing down with fingers. (Be careful to fill corners. Bake 1½ hours. Cool 5 minutes and turn on racks. Cool and store in loose foil, then in tin, in a cool place.

PERSIMMON PUDDING

1 pint of persimmon puree	1 tablespoon of cinnamon
2½ cups sugar	1 teaspoon of vanilla
1 stick of butter or substitute	Dash of nutmeg
4 eggs	1 cup of buttermilk
¾ cup of DAINTY BISCUIT self-rising flour	

Beat all together until smooth. Pour into a greased pyrex pan 9 x 14 and 2 inches deep. Cook one hour at 300 degrees. Let cool and cut into squares.

PUMPKIN PIE

2 cups cooked pumpkin
1 cup white sugar
1 cup brown sugar
4 eggs
1 stick butter
½ pint whipping cream or
Pet Milk
½ cup peach pickle juice
1 tablespoon cinnamon, all
spice and cloves

Cream butter and sugars; add eggs, beat well; add whipping cream; pickle juice, pumpkin and spices. Blend well. Pour into an unbaked pie shell and bake 45 minutes at 325 degrees. (Makes one large pie or two small ones.)

THE NEVER-FAIL POUND CAKE

1 cup shortening (butter or
spry)
1 1/2 cups sugar
5 large eggs
2 cups Dainty Biscuit plain
flour
1/2 teaspoon baking powder
1 pinch soda
1 tablespoon vanilla

Cream shortening and sugar. Sift flour, baking powder and soda. Add eggs one at a time with a little of the flour mixture to the shortening and sugar blending well after each addition. Add vanilla. Bake at 325 degrees for 45 minutes.

SESAME CHEESE CORN BREAD

2 tablespoons sesame seed,
toasted
2 cups Randolph self-rising
corn meal
½ cup sifted DAINTY BISCUIT
self-rising flour
2 tablespoons sugar
1 egg, slightly beaten
¼ cup melted shortening or oil
1¼ cups milk
¼ cup crumbled blue cheese

Toast sesame seed under broiler about one minute. Seeds should be deep brown. Combine corn meal, flour and sugar. Blend egg, melted shortening or oil and 1 cup of milk. Add liquids to dry ingredients and mix lightly until dry ingredients are moistened. Add additional milk if necessary to make a thick batter. Pour batter into greased 8-inch square pan. Sprinkle crumbled blue cheese and toasted sesame seed over batter. Bake in hot oven (425°F.) for 20 to 25 minutes. Serve hot. Makes 9 squares.

BATTER PUPS

½ cup Randolph self-rising
corn meal
½ cup sifted DAINTY BISCUIT
self-rising flour
¼ teaspoon onion salt
1 teaspoon caraway seed
1 egg, beaten
1 tablespoon melted
shortening or oil
¼ to ½ cup milk
10 wieners, room temperature
Melted fat or oil for frying

Preheat oil to 375°F. Combine corn meal, flour and tablespoon fat or oil. Add liquids to dry ingredients and mix lightly. Add remaining milk if necessary to form medium thick batter. Dip wieners into batter and coat carefully. Drop "batter pup" into hot oil using tongs or skewers. (A wire basket will facilitate removal of pups from fat.) Fry in deep hot fat (375°) until golden brown, about 5 minutes. Drain on absorbent paper and serve hot. Makes 10 batter pups.

CORN STICKS OR CORN MEAL MUFFINS

2 tablespoons sugar	2 cups Randolph self-rising corn meal
1 egg, slightly beaten	½ cup sifted DAINTY BISCUIT self-rising flour
1 to 1¼ cups milk	
¼ cup melted shortening or oil	

Heat lightly greased corn stick pans or muffin pans in pre-heated oven. Combine corn meal, flour and sugar. Blend egg with melted shortening or oil and 1 cup of milk. Add liquids to dry ingredients and mix lightly until dry ingredients are moistened. Add more milk if necessary to make medium batter. Pour batter into heated pans. Bake in hot oven (425°F.) for 15 to 20 minutes. Makes 12 muffins or corn sticks.

HUSH PUPPIES

Measure 1 1/2 cups Randolph Self-rising Corn Meal and 1/2 cup flour into mixing bowl.

(Add 1 teaspoon grated onion, if desired)

Stir in boiling water to make stiff dough.

To this add one egg.

Shape dough into balls about the size of a walnut.

Fry in, very hot, deep fat to a golden brown.

BLUE CHEESE FLAKES

¾ cup Randolph self-rising corn meal	⅓ cup shortening
¾ cup DAINTY BISCUIT self-rising flour	⅓ cup grated blue cheese
	¼ to ½ cup milk
	Paprika

Blend corn meal and flour. Cut in shortening to consistency of small peas. Blend in blue cheese. Add enough milk to make a soft dough, mixing lightly until dry ingredients are moistened. Turn dough out onto lightly floured surface and knead gently 30 seconds. Cut dough in half. Roll out each portion until paper thin. Cut into flakes or other desired designs using small cookie cutter. Place flakes on ungreased baking sheet; sprinkle with paprika. Bake in moderate oven (350°F.) for 12 to 15 minutes, until golden brown.

NUTTY BUTTER DROPS

3/4 cup butter or margarine	3 cups sifted enriched
1 cup light brown sugar	Dainty Biscuit
1 egg, well beaten	self-rising flour
1 teaspoon vanilla extract	1/4 cup granulated sugar
	1/2 cup finely chopped nuts

Cream butter or margarine and sugar together. Add egg and vanilla. Blend in flour to form stiff dough. Divide dough in half and shape into firm rolls about 1-inch in diameter. Wrap in waxed paper, twisting ends. Chill thoroughly in freezer 1 1/2 to 2 hours or refrigerate overnight. Cut into 1/4-inch thick slices, using sharp knife. Mix sugar and nuts. Roll cookies in this mixture. Place cookies on greased baking sheets, 2-inches apart. Makes about 4 dozen cookies.

CHOCOLATE TOFFEE SQUARES

1/2 cup enriched Randolph self-	1/4 cup dark corn syrup
rising corn meal	1 egg, beaten
1/2 cup sifted Dainty Biscuit	1 1/2 teaspoons vanilla
enriched self-rising flour	Topping:
1 cup rolled oats, uncooked	1 6-ounce package, semi-
1/3 cup butter or margarine,	sweet chocolate pieces,
melted	melted

1/2 cup brown sugar 1/2 cup chopped nuts
Combine corn meal, flour and rolled oats. Pour butter or margarine over dry mixture and blend. Add sugar, corn syrup, egg, and vanilla and blend well. Spread batter in greased, waxed paper-lined 7 x 11-inch pan. Bake in hot oven (450°F.) 12 minutes or until golden brown. After baking, remove from pan immediately and peel off waxed paper. Cool. Melt chocolate over hot water. Spread over cooled cake and sprinkle with chopped nuts. Cut into squares or bars. Makes approximately 2 dozen squares.

DIXIE CORN BREAD

3 cups Randolph	1 1/2 teaspoons salt
Enriched Corn Meal (plain)	2 cups buttermilk
2 teaspoons baking powder	2 eggs, unbeaten
1 teaspoon soda	
1/3 cup melted shortening	

Mix together corn meal, baking powder, soda and salt. Add buttermilk, eggs and shortening which has been melted in the baking pan. Bake in shallow pan for crisp cornbread and in deep pan for thick servings. Bake in hot oven (425°F.) for 25-35 minutes.

CHEWEY BROWNIES

½ cup enriched self-rising Randolph	⅔ cup butter or margarine, melted
Corn meal	2 eggs, beaten
½ cup sifted enriched self-rising flour	1¼ cups brown sugar
2 squares unsweetened chocolate, melted	2 teaspoons vanilla
	1 cup chopped nuts

Combine corn meal and flour. Melt chocolate and butter or margarine over hot water. Blend eggs, brown sugar, vanilla, chocolate mixture and nuts. Stir in corn meal-flour mixture and blend thoroughly. Spread batter in well greased 9-inch square pan. Bake in moderate oven (350°F.) about 35 minutes. Makes 16 squares.

CORN MEAL WAFFLES

1 cup sifted DAINTY BISCUIT self-rising flour	2 tablespoons sugar
1 cup Randolph self-rising corn meal	2 eggs, separated
	1 to 1½ cups milk
⅓ cup melted shortening or oil	

Combine flour, corn meal and sugar. Beat egg yolks slightly. Blend egg yolks, melted shortening or oil and 1 cup of milk. Add liquids to dry ingredients and mix lightly. Add additional milk if needed for form thin batter. Beat egg whites until stiff peaks form, fold into batter. Bake in hot waffle iron. Makes 2½ waffles or 4 or 5 servings.

Variations:

Nut waffles: Add ½ cup chopped nuts to dry ingredients before combining with liquids.

Cheese Waffles: Add 1 cup shredded cheddar cheese to dry ingredients before combining with liquids.

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